



**DOUGH
XPRESS**



**QUIK N'
CRISPY**



2024 PRODUCT CATALOG

HIX® CORPORATION COMMERCIAL FOOD EQUIPMENT DIVISION

Index

4-9

PIZZA EQUIPMENT

10-11

TORTILLA EQUIPMENT

12-13

COMMERCIAL AIR FRYERS

14

MEAT EQUIPMENT

15-17

HEAT EQUIPMENT

18-20

BAKERY EQUIPMENT

21

WARMING DISPLAY CABINETS

22

REFRIGERATED DISPLAY CASES

23

ACCESSORY EQUIPMENT



HIX® CORPORATION COMMERCIAL FOOD EQUIPMENT DIVISIONS

doughxpress.com • sales@doughxpress.com • 800-835-0606



New Look



DOUGH XPRESS

HIX® CORPORATION COMMERCIAL FOOD EQUIPMENT DIVISION

ABOUT doughXpress®

doughXpress® began in 2002 with one air-automatic pizza press. They have since grown to offer over eighty different pieces of food processing equipment. doughXpress® has the best price and value in today's marketplace. Products include the following:

Pizza Presses

Tortilla Presses

Tortilla Warmers

2-Sided Split Grills

- Panini
- Flat

Commercial Air Fryers

Gas Griddles

Full-Line Spiral & Planetary Mixers

Dough Dividers

Dough Divider Rounders

Dough Sheeters

Conveyor Toasters

Gravity Feed Bread Slicers

Carts & Tables

Full-Line Accessories

SINGLE HEAT SWING OUT INTERCHANGEABLE PLATENS



These commercial grade pizza presses from doughXpress® offer the most efficient and cost effective way to produce pizza crusts. These presses make consistently airy crusts and are easy to operate. The new color LCD touchscreen is easy to read and provides precise time/temperature control. Available in manual, electromechanical or automatic air (compressor required).

The interchangeable lower platen molds make changing crust sizes a breeze. These presses have production capacities up to 200 crusts per hour; this press is suited for any pizzeria, convenient store, cafeteria, bowling alley, food truck or restaurant serving pizza.

FEATURES	BENEFIT
1 Full color LCD touchscreen	Provides precise time and temperature control
2 Variable thickness adjustment	Virtually any thickness crust - up to 3/8" thick
3 Swing-out lower platen	Makes dough placement easy
4 Interchangeable lower platens	From 8" -18" size crust options
5 Upper platen heat (up to 200°)	Relaxes dough ball for better flow & easy pressing



DXA-W Air Press

ITEM # 11244

Electrical: 120v / 60 Hz – 1150 watts – 9.4 Amps – Standard 5-15P NEMA plug

Dimensions: 18 3/16"W X 25 1/8"H X 24 11/16"D

Weight: Press 175 lbs / Shipping 225 lbs

Air: 100-130 PSI Inlet, 1 CFM

Optional: PTFE coated platens & 220v / 60 Hz – 1150 watts – 4.5 Amps – 6-15P NEMA plug

AIR COMPRESSOR REQUIRED



DXE-W Electromechanical Press

ITEM # 11240

Electrical: 120v / 60 Hz – 1320 watts – 11 Amps – Standard 5-15P NEMA plug

Dimensions: 18 3/16"W X 25 1/8"H X 24 11/16"D

Weight: Press 175 lbs / Shipping 225 lbs

Optional: PTFE coated platens & 220v / 60 Hz – 1150 watts – 4.5 Amps – 6-15P NEMA plug



DXM-W Manual Press

ITEM # 11232

Electrical: 120v / 60 Hz – 1150 watts – 9.4 Amps – Standard 5-15P NEMA plug

Dimensions: 22"W X 31 3/8"H X 30 7/8"D

Weight: Press 171 lbs / Shipping 221 lbs

Optional: PTFE coated platens & 220v / 60 Hz – 1150 watts – 4.5 Amps – 6-15P NEMA plug



DXA-SS Air Press

ITEM # 11243

Electrical: 120v / 60 Hz – 1150 watts – 9.4 Amps – Standard 5-15P NEMA plug

Dimensions: 18 3/16"W X 25 1/8"H X 24 11/16"D

Weight: Press 175 lbs / Shipping 225 lbs

Air: 100-130 PSI Inlet, 1 CFM

Optional: PTFE coated platens & 220v / 60 Hz – 1150 watts – 4.5 Amps – 6-15P NEMA plug

AIR COMPRESSOR REQUIRED



DXE-SS Electromechanical Press

ITEM # 11238

Electrical: 120v / 60 Hz – 1320 watts – 11 Amps – Standard 5-15P NEMA plug

Dimensions: 18 3/16"W X 25 1/8"H X 24 11/16"D

Weight: Press 175 lbs / Shipping 225 lbs

Optional: PTFE coated platens & 220v / 60 Hz – 1150 watts – 4.5 Amps – 6-15P NEMA plug



DXM-SS Manual Press

ITEM # 11230

Electrical: 120v / 60 Hz – 1150 watts – 9.4 Amps – Standard 5-15P NEMA plug

Dimensions: 22"W X 31 3/8"H X 30 7/8"D

Weight: Press 171 lbs / Shipping 221 lbs

Optional: PTFE coated platens & 220v / 60 Hz – 1150 watts – 4.5 Amps – 6-15P NEMA plug



INTERCHANGEABLE PLATENS

Interchangeable lower platen molds are compatible with all DXA, DXE, and DXM models. Each DX series press includes an 18" Flat lower platen. Matched with the doughXpress® interchangeable platens it's quick and easy to switch between crust sizes. Each platen has a built in groove to form a consistent crust edge every time. Cutting down on setup time and maximizing output.

A perfect complement to the interchangeable platens is the doughXpress® DXP-PR interchangeable platen rack. The additional size lower platens can be easily and conveniently stored next to your DX series dough press. Allowing for easy access, storage and quick changes between sizes.



DXE
*(shown with
standard 18" Flat platen)*

DXP-PR Platen Rack

Item #8607067

Rack Dim: 14"D x 17"T x 12"W

Shipping: 19"x19"x15"-23lbs



DXP-PR Platen Rack
*(shown with extra platens
purchased separately)*

6 Standard Interchangeable Platen Sizes



Interchangeable lower platen molds. For 8" - 17" finished pizza sizes with edge.
Other sizes available. Platens ship in individual boxes - 19"x19"x4" - up to 15lbs each.

ITEM #	SIZE
8607057	8"
8607056	10"
8607055	12"
8607054	14"
8607053	16"
8607052	17"



change it up

doughxpress.com • sales@doughxpress.com

800-835-0606



SINGLE PASS COUNTERTOP MODEL SHEETERS



DXP-EPS12 12" Single Pass Sheeter

ITEM # 11021

Electrical: 110v / 60 Hz -9.5 Amps - 1Ph -370W - 5-15P NEMA plug

Dimensions: 16.5"W X 14.6"H X 16.5"D

Weight: 44 lbs / Shipping 49 lbs



DXP-EPS16 16" Single Pass Sheeter

ITEM # 11022

Electrical: 110v / 60 Hz -9.5 Amps - 1Ph -370W - 5-15P NEMA plug

Dimensions: 20.5"W X 14.6"H X 16.5"D

Weight: 55 lbs / Shipping 60 lbs



DOUBLE PASS COUNTERTOP MODEL SHEETERS



DXP-TPS16 16" Double Pass Sheeter

ITEM # 11020

Electrical: 110v / 60 Hz - 7.7 Amps - 1Ph - 370W - 5-15P NEMA plug

Dimensions: 21.5"W X 31.5"H X 21"D

Weight: 88 lbs / Shipping 98 lbs



DXP-PS001 20" Double Pass Sheeter

ITEM # 11023

Electrical: 110v / 60 Hz - 10.4 Amps - 1Ph - 1196W- 6-15P NEMA plug

Dimensions: 27.6"W X 32.7"H X 32.7"D

Weight: 298 lbs / Shipping 398 lbs

REVERSIBLE COUNTERTOP SHEETERS



DXP-CRS01 17" Reversible Sheeter

ITEM # 11015

Electrical: 110v / 60 Hz – 7.8 Amps – 1Ph* – 0.5HP – 5-15P NEMA plug

Belt Dimensions: 17"W X 67"L

Roller Size: 3.5" X 17.7"

Dimensions: 33"W X 20"H X 71"D

Weight: 260 lbs / Shipping 300 lbs



Easily folds to save space when not in use

DXP-CRS02 20.5" Reversible Sheeter

ITEM # 11016

Electrical: 110v / 60 Hz – 7.8 Amps – 1Ph* – 0.5HP – 5-15P NEMA plug

Belt Dimensions: 20.5"W X 67"L

Roller Size: 3.5" X 20.5"

Dimensions: 36"W X 24"H X 71"D

Weight: 274 lbs / Shipping 314 lbs



REVERSIBLE FLOOR MODEL SHEETERS



DXP-FRS01 17" Reversible sheeter

ITEM # 11017

Electrical: 220v / 60 Hz – 7.8 Amps – 1Ph – 1HP – 6-15P NEMA plug

Belt Dimensions: 17"W X 79"L

Roller Size: 3.5" X 17.7"

Dimensions: 32"W X 44"H X 83"D

Weight: 344 lbs / Shipping 455 lbs



Easily folds to save space when not in use

DXP-FRS02 20.5" Reversible sheeter

ITEM # 11018

Electrical: 220v / 60 Hz – 7.8 Amps – 1Ph – 1HP – 6-15P NEMA plug

Belt Dimensions: 20.5"W X 79"L

Roller Size: 3.5" X 20.5"

Dimensions: 36"W X 44"H X 83"D

Weight: 388 lbs / Shipping 476 lbs



DXP-FRS03 25" Reversible sheeter

ITEM # 11019

Electrical: 220v / 60 Hz – 7.8 Amps – 1Ph – 1HP – 6-15P NEMA plug

Belt Dimensions: 25"W X 95"L

Roller Size: 3.5" X 25.6"

Dimensions: 40"W X 44"H X 99"D

Weight: 476 lbs / Shipping 557 lbs



DUAL HEAT DIGITAL SWING OUT

Commercial tortilla presses offer your operators the ability to speed up production with faster pressing times. You won't find a more capable and well-built product available in the food service equipment industry than doughXpress®. Our tortilla presses are designed and engineered with production speed, efficiency, consistency, and of course, safety in mind. All of our products are easy to use and do not require any degree of skill or extensive training to operate. With the right doughXpress® equipment, you will easily recognize more consistency in your tortillas, more efficiency and speed in your production, and greater profits on your bottom line.

FEATURES	BENEFIT
1 Full color LCD touchscreen	Provides precise time and temperature control
2 Variable thickness adjustment	Virtually any thickness crust - up to 3/8" thick
3 Swing-out lower platen	Makes dough placement easy
4 18" upper & lower platens	Presses crusts up to 18" diameter
5 Upper & lower platen heat (up to 200°)	Relaxes dough ball for better flow & easy pressing



D-TXA-2-18 18" Round Air

ITEM # 11234

Electrical: 208 - 240v / 60 Hz – 3600 watts – 15 Amps – 6-20P NEMA plug

Dimensions: 18 3/16" W X 26 3/8" H X 26 1/4" D

Weight: Press 217 lbs / Shipping 235 lbs

Air: 100-130 PSI Inlet, 1 CFM

Optional: PTFE coated platens

AIR COMPRESSOR REQUIRED



D-TXE-2-18 18" Round Electro.

ITEM # 11225

Electrical: 208 - 240v / 60 Hz – 3700 watts – 15.5 Amps – 6-20P NEMA plug

Dimensions: 18 3/16" W X 26 7/16" H X 24 7/8" D

Weight: Press 217 lbs / Shipping 235 lbs

Optional: PTFE coated platens



D-TXM-2-18 18" Round Manual

ITEM # 11216

Electrical: 208 - 240v / 60 Hz – 3600 watts – 15 Amps – 6-20P NEMA plug

Dimensions: 18 3/16" W X 26 7/16" H X 24 7/8" D

Weight: Press 217 lbs / Shipping 235 lbs

Optional: PTFE coated platens



D-TXA-2-18W 18" Round Air

ITEM # 11235

Electrical: 208 - 240v / 60 Hz – 3600 watts – 15 Amps – 6-20P NEMA plug

Dimensions: 18 3/16" W X 26 3/8" H X 26 1/4" D

Weight: Press 217 lbs / Shipping 235 lbs

Air: 100-130 PSI Inlet, 1 CFM

Optional: PTFE coated platens

AIR COMPRESSOR REQUIRED



D-TXE-2-18W 18" Round Electro.

ITEM # 11226

Electrical: 208 - 240v / 60 Hz – 3700 watts – 15.5 Amps – 6-20P NEMA plug

Dimensions: 18 3/16" W X 26 7/16" H X 24 7/8" D

Weight: Press 217 lbs / Shipping 235 lbs

Optional: PTFE coated platens



D-TXM-2-18W 18" Round Manual

ITEM # 11214

Electrical: 208 - 240v / 60 Hz – 3600 watts – 15 Amps – 6-20P NEMA plug

Dimensions: 18 3/16" W X 26 7/16" H X 24 7/8" D

Weight: Press 217 lbs / Shipping 235 lbs

Optional: PTFE coated platens

ECONOMY PIZZA PRESSES



DMS-18 Manual Single Heat

ITEM # 70873

Electrical: 120v / 60 Hz – 1150 watts – 10 Amps – Standard 5-15P NEMA plug

Dimensions: 18 5/16" W X 23 1/2" H X 25 11/16" D

Weight: 140 lbs / Shipping 150 lbs

Optional: PTFE coated platens & 220v / 60 Hz – 1150 watts – 5 Amps – 6-15P NEMA plug, Rolling Carts with or without shelves (require Cart Mount to secure equipment)



DXP-PB-2-8 Par Bake Press

ITEM # 10858

Electrical: 120v / 60 Hz – 1750 watts – 14.6 Amps – Standard 6-15P NEMA plug

Dimensions: 11 9/16" W X 20 11/16" H X 14 1/2" D

Weight: 58 lbs / Shipping 65 lbs

Optional: 220v / 60 Hz – 2800 watts – 11.6 Amps – 6-15P NEMA plug



DM-18 Manual Single Heat

ITEM # 11063

Electrical: 120v / 60 Hz – 1125 watts – 9.4 Amps – Standard 5-15P NEMA plug

Dimensions: 18 3/16" W X 25 1/8" H X 24 11/16" D

Weight: 92 lbs / Shipping 94 lbs

Optional: PTFE coated platens & 220v / 60 Hz – 1125 watts – 4.9 Amps – 6-15P NEMA plug & 220v EURO, Rolling Carts with or without shelves (require Cart Mount to secure equipment)



DM-18NH 18" No Heat Press

ITEM # 70443

Electrical: NONE

Dimensions: 18" W X 15" H X 28 1/8" D

Weight: 92 lbs / Shipping 94 lbs

Optional: PTFE coated platens, Rolling Carts with or without shelves (require Cart Mount to secure equipment)



ARE YOU PRESSING YET?

What better way to entice the appetite than with the sight and smell of fresh hot tortillas. The tortilla line of presses from doughXpress® has brought consistency and profitability to the process with the capability of producing as many as 400 six inch tortillas per hour. The unsurpassed quality and efficiency of doughXpress® tortilla press has become a benchmark for how tortillas should be made and are being used in Mexican and Tex-Mex restaurants worldwide. Each press is specifically built with dual heated platens to evenly flatten the dough and partially bake it in seconds while maintaining consistency and quality.

PIZZA & TORTILLA PRESS



DMS-2-18 Manual Dual Heat

ITEM # 70908

Electrical: 240v / 60 Hz – 3100 watts – 14.5 Amps – Standard 6-20P NEMA plug

Dimensions: 18 5/16" W X 23 1/2" H X 25 1/16" D

Weight: 140 lbs / Shipping 150 lbs

Optional: PTFE coated platens, Rolling Carts with or without shelves (require Cart Mount to secure equipment)



DUAL HEAT DIGITAL SWING OUT

Commercial tortilla presses offer your operators the ability to speed up production with faster pressing times. You won't find a more capable and well-built product available in the food service equipment industry than doughXpress®. Our tortilla presses are designed and engineered with production speed, efficiency, consistency, and of course, safety in mind.

Pair this press with a tortilla warmer to complete your tortilla production line. With the right doughXpress® equipment, you will easily recognize more consistency in your tortillas, more efficiency and speed in your production, and greater profits on your bottom line.

FEATURES	BENEFIT
1 Full color LCD touchscreen	Provides precise time and temperature control
2 Variable thickness adjustment	Virtually any thickness crust - up to 3/8" thick
3 Swing-out lower platen	Makes dough placement easy
4 16"x20" upper & lower platens	Presses multiple tortillas at one time
5 Upper & lower platen heat (up to 200°)	Relaxes dough ball for better flow & easy pressing



TXA-W Air 16"x20"

ITEM # 11236

Electrical: 208 - 240v / 60 Hz – 3600 watts – 15 Amps – 6-20P NEMA plug

Dimensions: 27 5/16"W X 26 3/8"H X 26 1/4"D

Weight: Press 217 lbs / Shipping 235 lbs

Air: 100-130 PSI Inlet, 1 CFM

Optional: PTFE coated platens

AIR COMPRESSOR REQUIRED



TXE-W Electromechanical 16"x20"

ITEM # 11228

Electrical: 208 - 240v / 60 Hz – 3700 watts – 15.5 Amps – 6-20P NEMA plug

Dimensions: 27 5/16"W X 26 3/8"H X 26 1/4"D

Weight: Press 217 lbs / Shipping 235 lbs

Optional: PTFE coated platens



TXM-W Manual 16"x20"

ITEM # 11217

Electrical: 208 - 240v / 60 Hz – 3600 watts – 15 Amps – 6-20P NEMA plug

Dimensions: 25 7/8"W X 35 7/8"H X 24 7/8"D

Weight: Press 205 lbs / Shipping 225 lbs

Optional: PTFE coated platens



TXA-SS Air 16"x20"

ITEM # 11237

Electrical: 208 - 240v / 60 Hz – 3600 watts – 15 Amps – 6-20P NEMA plug

Dimensions: 27 5/16"W X 26 3/8"H X 26 1/4"D

Weight: Press 217 lbs / Shipping 235 lbs

Air: 100-130 PSI Inlet, 1 CFM

Optional: PTFE coated platens

AIR COMPRESSOR REQUIRED



TXE-SS Electromechanical 16"x20"

ITEM # 11227

Electrical: 208 - 240v / 60 Hz – 3700 watts – 15.5 Amps – 6-20P NEMA plug

Dimensions: 27 5/16"W X 26 3/8"H X 26 1/4"D

Weight: Press 217 lbs / Shipping 235 lbs

Optional: PTFE coated platens



TXM-SS Manual 16"x20"

ITEM # 11220

Electrical: 208 - 240v / 60 Hz – 3600 watts – 15 Amps – 6-20P NEMA plug

Dimensions: 25 7/8"W X 35 7/8"H X 24 7/8"D

Weight: Press 205 lbs / Shipping 225 lbs

Optional: PTFE coated platens

ECONOMY TORTILLA PRESSES



TXM-15 15"x15" Swing Away

ITEM # 68470

Electrical: 220v / 60 Hz – 3100 watts – 15 Amps – Standard 6-20P NEMA plug

Dimensions: 16 3/4"W X 15 3/16"H X 24 1/8"D

Weight: Press 68 lbs / Shipping 71 lbs

Optional: PTFE coated platens



TXM-20 16"x20" Clamshell

ITEM # 11066

Electrical: 220v / 60 Hz – 3100 watts – 15 Amps – Standard 6-20P NEMA plug

Dimensions: 17"W X 15 3/8"H X 28 15/16"D

Weight: Press 95 lbs / Shipping 113 lbs

Optional: PTFE coated platens, Rolling Carts with or without shelves (require Cart Mount to secure equipment)



TORTILLA WARMERS

Nothing entices the appetite better than the smell of fresh, hot tortillas. The doughXpress® TXW line of tortilla warmers work alone or coupled with a doughXpress® tortilla press for a complete tortilla package. After pressing the tortillas, finish them off on the TXW-1620, a 16"x20" warmer; the 20"x25" sized TXW-2025; or the large 40"x25" TXW-4025 model. Each warmer is designed to heat evenly and reach temperatures of 410°F giving those tortillas a fresh tortilla taste and smell.



FEATURES

- 1 Temperature control dial
- 2 Even heating platen
- 3 Adjustable legs
- 4 Safety rail

BENEFIT

- Heating range from 200°F - 400°F
- Provides constant heating of product
- Aids in leveling the warmer
- Prevents accidentally touching the surface



TXW-1620 16"x20" Warmer

ITEM # 47483

Electrical: 120v / 60 Hz – 1800 watts – 15 Amps – Standard 5-15P NEMA plug

Dimensions: 18 1/16"W X 6 1/8"H X 21 15/16"D

Weight: Warmer 50 lbs / Shipping 55 lbs

Optional: 220v / 60 Hz – 2000 watts – 9.1 Amps – 6-15P NEMA plug & 220v EURO



TXW-2025 20"x25" Warmer

ITEM # 32231

Electrical: 220v / 60 Hz – 2850 watts – 13 Amps – 6-15P NEMA plug

Dimensions: 22 1/16"W X 6 1/16"H X 26 15/16"D

Weight: Warmer 75 lbs / Shipping 80 lbs

Optional: 220v EURO



TXW-4025 40"x25" Warmer

ITEM # 70788

Electrical: 220v / 60 Hz – 3200 watts – 15.4 Amps – 6-15P NEMA plug

Dimensions: 42 3/16"W X 6 1/16"H X 27 1/16"D

Weight: Warmer 155 lbs / Shipping 160 lbs

New Look



QUIK N'
CRISPY

GREASELESS FRYERS

HIX Corporation's recent acquisition of Quik n' Crispy, brings in a line of greaseless fryers to the commercial food division. Greaseless fryers are able to serve restaurant quality menu items without the need or cost of a commercial kitchen. Greaseless fryers tend to be healthier than deep-fat fryers.



FEATURES:

- Offer healthier foods - 20% to 40% lower in fat
- Increased speed of service
- No exhaust vents required
- Easy to program LCD touchscreen controller
- No grease eliminates the mess and hazards of deep-fat fryers
- Prepare french fries, chicken tenders, tacos, frozen pizzas, flatbreads, pretzels, and hot sandwiches
- Two-stage air filtration system
- USB port to import and export recipes

RAF (RAPID AIR FRYER)

Greaseless Fryer

Electrical: 208v / 60 Hz - 5760 watts - 29 amps - 6-30R NEMA PLUG

Maximum Heat: 525° F

Dimensions: 29W X 23 3/8"H X 21"D

Basket Dimensions: 16 1/2"W X 3"H X 16 1/2"D

Weight: N/A lbs / Shipping 175 lbs

Optional: 208, 230, & 240 voltage available



GF5

Greaseless Air Fryer

Electrical: 208v / 60 Hz – 5760 watts – 29 Amps – 6-30R NEMA plug

Maximum Heat: 525° F

Dimensions: 29"W X 25"H X 21"D

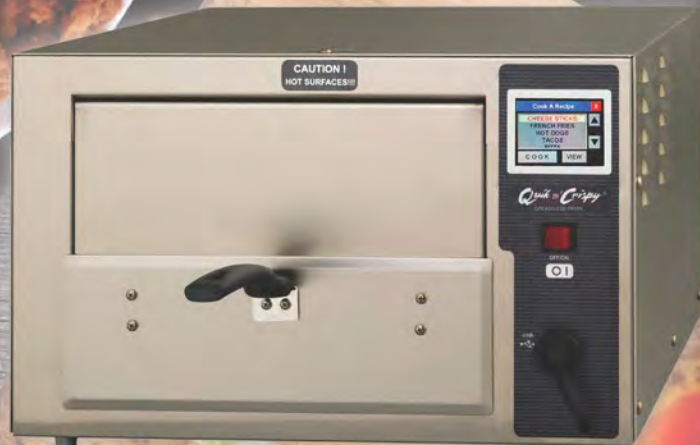
Basket Dimensions: 16 ½"W X 3"H X 16 ½"D

Weight: N/A lbs / Shipping 175 lbs

Optional: 208, 230, & 240 voltage available

FEATURES:

- Offer healthier foods - 20% to 40% lower in fat
- No exhaust vents required
- Easy to program LCD touchscreen controller
- No grease eliminates the mess and hazards of deep-fat fryers
- GF5s are stackable, which can double your output
- USB port to import and export recipes



GFII

Greaseless Fryer

Electrical: 120v / 60 Hz – 1740 watts – 14.5 Amps – 5-20P NEMA plug

Maximum Heat: 525° F

Dimensions: 21"W X 13 ½"H X 20"D

Basket Dimensions: 12"W X 2"H X 12"D

Weight: N/A lbs / Shipping 70 lbs

Optional: 120, 208, 230, 240 voltage available

FEATURES:

- Easy to program LCD touchscreen controller
- Simple to operate, very little training required
- Ideal for start up businesses and restaurants
- Prepare up to 2 lbs of a single product or 4-6 different menu items in a single batch
- USB port to import and export recipes.

MEAT PRESSES



TXM-15CP 15"x 15" Meat Press

ITEM # 36315

Dimensions: 16 1/2"W X 15 1/4"H X 23 5/8"D

Weight: 68 lbs / Shipping 71 lbs



DXM-1620W 16"x20" Meat Press

ITEM # 11218

Dimensions: 23 1/2"W X 35 7/8"H X 24 7/8"D

Weight: 205 lbs / Shipping 225 lbs



DXM-1620SS 16"x20" Meat Press

ITEM # 11219

Dimensions: 23 1/2"W X 35 7/8"H X 24 7/8"D

Weight: 205 lbs / Shipping 225 lbs

THE NEW WAY TO PAILLARD with the doughXpress® meat presses

Good chefs know the importance of making good paillards. These flattened cuts of chicken, pork, veal or fish cook more evenly and have a larger center of plate coverage. Before the line of meat presses from doughXpress®, hammering the cuts with a mallet or rolling pin was tedious, inconsistent and messy. Now with the large cold press or small cold press getting those delicious cuts perfect is as easy as pulling a handle down. Make hundreds of paillards per hour. The nonstick coated lower platens and swing out design make it easy to place and remove the cuts from the press.



2-SIDED GRILLS

The doughXpress® 2-Sided Grill has been engineered to handle the demands of high volume production. The simple controls make it very easy to operate with little training. You won't find a better 2-Sided Grill than our doughXpress® grills. Now available as a split lid and single lid model designs, and with two surface finishes (Panini or Flat).



FEATURES

- Fully automated, easy-to-operate color LCD touch-screen controller with built in programmable timer, temperature control and resettable counter
- Two user adjustable timers for each side
- Spring assisted easy lift platens with two lift stops
- Self-adjusting thickness
- Heavy-duty grilling surfaces
- Powerful heating technology offers heating capability up to 525° F
- Removable grease tray for easy cleaning
- Includes 48" cord and NEMA plug.

DXP-PS-157 Single Lid - Panini

ITEM # 11187

Electrical: 120v / 60 Hz – 1225 watts – 10.2 Amps – 5-15P NEMA plug

Maximum Heat: 525° F

Dimensions: 10"W X 10 3/8"H X 23"D

Weight: 57 lbs / Shipping TBA lbs

Optional: 208 voltage available



DXP-CS-157 Single Lid - Flat

ITEM # 11183

Electrical: 120v / 60 Hz – 1225 watts – 10.2 Amps – 5-15P NEMA plug

Maximum Heat: 525° F

Dimensions: 10"W X 10 3/8"H X 23"D

Weight: 57 lbs / Shipping TBA lbs

Optional: 208 voltage available



DXP-PS-1577 Split Lid - Panini

ITEM # 11181

Electrical: 120v / 60 Hz – 2100 watts – 17 Amps – 5-30P NEMA plug

Maximum Heat: 525° F

Dimensions: 18 13/16"W X 10 3/8"H X 23"D

Weight: 93 lbs / Shipping 116 lbs

Optional: 208 voltage available



DXP-CS-1577 Split Lid - Flat

ITEM # 11179

Electrical: 120v / 60 Hz – 2100 watts – 17 Amps – 5-30P NEMA plug

Maximum Heat: 525° F

Dimensions: 18 13/16"W X 10 3/8"H X 23"D

Weight: 93 lbs / Shipping 116 lbs

Optional: 208 voltage available



CONVEYOR BAKER

The doughXpress® Conveyor Baker is great for baking all types of bread, pizza, bagels, cookies and more. Designed to provide consistent heat with top and bottom infrared heaters and variable speed controls. Ideal for restaurants, convenience stores, cafes, and grocery stores.

FEATURES

- Body constructed of stainless steel
- Fast start up due to the powerful 3,600 watt heating source
- Quartz sheathed heaters (2 above, 2 below conveyor) regulator by separate controls
- 1 Year Limited Warranty
- Adjustable heat 158°F – 500°F (70°C – 260°C)
- Burn proof design prevents accidental burns during operation
- Variable speed setting stainless steel conveyor belt
- Opening clearance: 3.25"
- Bakes up to sixteen 12" or twelve 14" par-baked pizzas per hour
- Includes 2 removable catch trays that can be easily added or removed on either side of the oven.
- Menu items can be cooked in the same oven to offer superior flexibility



DXP-CB001 Conveyor Baker

ITEM # 11009

Electrical: 220v/240v / 60 Hz – 3.6 kW – 15 Amps – 6-20P NEMA plug

Dimensions: 18.75"W X 15.5"H X 30"D (40.5" with one catch tray, 47" with both catch trays)

Weight: 60 lbs / Shipping 66 lbs

CONVEYOR TOASTERS

The doughXpress® DXP-CT Series Conveyor Toaster is perfect for toast, bagels and more. With its attractive design and easy to use functions this toaster is ideal for Restaurants, Hotels, Cafes, Delis and more.



FEATURES

- Attractive stainless steel design
- Available in 1, 2 and 3 slice feeds
- 5" clearance
- Faster and consistent heat with quartz-infrared heaters
- Easy to use control takes the guesswork out of temperature and speed control settings
- Variable speed and top / bottom heat control for the perfect toast each time
- Energy efficient operation with power saver switch that reduces electricity consumption up to 75% and quick recovery with quartz heaters
- Extendable stainless-steel conveyor belt for easy loading
- Safe load up area with full width coated front burner guard and cool to the touch exterior
- Smart crumb tray keeps the bread crumbs from falling under the toaster and easily removable to clean
- Heated holding area to keep toast at the perfect temperature
- Hi-limit switch prevents toaster from overheating, protecting critical component parts
- 1 year limited warranty

DXP-CT150 *single feed*



ITEM # 11011

Electrical: 120v / 60 Hz – 1.8 kW – 15 Amps
– 5-20P NEMA plug

Dimensions: 13.4"W X 15.8"H X 25.2"D

Weight: Press 40 lbs / Shipping 44 lbs

Production: 180 slices / hr

DXP-CT305 *double feed*



ITEM # 11012

Electrical: 120v / 60 Hz – 1.8 kW – 15 Amps
– 5-20P NEMA plug

Dimensions: 14.6"W X 15.8"H X 25.2"D

Weight: Press 44 lbs / Shipping 55 lbs

Production: 360 slices / hr

DXP-CT300 *double feed*



ITEM # 11013

Electrical: 220v / 60 Hz – 2.5 - 3 kW – 12.2
Amps – 5-20P NEMA plug

Dimensions: 14.6"W X 15.8"H X 25.2"D

Weight: Press 44 lbs / Shipping 55 lbs

Production: 360 slices / hr

DXP-CT450 *triple feed*



ITEM # 11014

Electrical: 220v / 60 Hz – 3.45 - 4.1 kW – 16
Amps – 6-20P NEMA plug

Dimensions: 17.7"W X 15.8"H X 25.2"D

Weight: Press 55 lbs / Shipping 66 lbs

Production: 500 slices / hr



MANUAL GAS GRIDDLES

The doughXpress® DXP-BACG griddles are designed to provide the ultimate performance and durability. As with all of our heavy duty counter top equipment, they are built to the highest commercial standards to ensure years of trouble free service, featuring superior frame construction and stainless steel exterior for easy maintenance.



FEATURES

- Stainless steel body for durability and easy to clean
- Highly polished 3/4" steel griddle plate
- Easy light pilot at the side of each burner
- Independent controls for each burner
- Enameled burners, designed to achieve the best performance, providing a more uniform roast with low consumption.
- Each burner heats 12" of the grill plate to provide an even heat distribution.
- Stainless steel splash guards around the griddles
- 4.4" enameled grease tray for easy clean up
- Adjustable chromed stainless steel legs
- Individual control of each burner allowing greater autonomy in operation, with pilot flames always on.



DXP-BACG18-1

18" Manual Gas Griddle

ITEM # 50017

Natural Gas: 3 enameled burners – 3/4" rear gas connect – 15,000 BTU per burner

Dimensions: 18.2"W X 17.3"H X 31.1"D

Weight: 140 lbs / Shipping 157 lbs

Optional: LP conversion kit included

DXP-BACG24-2

24" Manual Gas Griddle

ITEM # 50018

Natural Gas: 2 enameled burners – 3/4" rear gas connect – 30,000 BTU per burner

Dimensions: 24.2"W X 17.3"H X 31.1"D

Weight: 182 lbs / Shipping 210 lbs

Optional: LP conversion kit included

DXP-BACG36-3

36" Manual Gas Griddle

ITEM # 50019

Natural Gas: 3 enameled burners – 3/4" rear gas connect – 30,000 BTU per burner

Dimensions: 36.2"W X 17.3"H X 31.1"D

Weight: 240 lbs / Shipping 284 lbs

Optional: LP conversion kit included



DXP-BACG48-4

48" Manual Gas Griddle

ITEM # 50020

Natural Gas: 4 enameled burners – 3/4" rear gas connect – 30,000 BTU per burner

Dimensions: 48.2"W X 17.3"H X 31.1"D

Weight: 258 lbs / Shipping 329 lbs

Optional: LP conversion kit included

DXP-BACG60-5

60" Manual Gas Griddle

ITEM # 50021

Natural Gas: 5 enameled burners – 3/4" rear gas connect – 30,000 BTU per burner

Dimensions: 24.2"W X 17.3"H X 31.1"D

Weight: 315 lbs / Shipping 357 lbs

Optional: LP conversion kit included



CHOOSING THE RIGHT MIXER

PLANETARY MIXERS vs SPIRAL MIXERS

It is very important to fully review your needs when choosing a mixer, as choosing the wrong style or size can slow down the operation of your business. Each mixer has its pros and cons depending on the needs of your application. Here is a list of the main features and benefits of Planetary Mixers vs Spiral Mixers.

PLANETARY MIXERS

- **All Purpose Mixer** used for whipping, mixing or beating a wide variety of products.
- **Multiple Speed Settings** to accommodate different ingredients – Eggs, Cake Batter, Potatoes, Dough, etc.
- **Size Options:** Available in tabletop and floor models.
- **Bowl Size** is measured by quarts. 7qt, 12qt, 20qt, 30qt, 40qt, 60qt, 80qt and 120qt.
- **Accessories:** These units generally come with an attachment hub to add on accessories like meat grinders and vegetable attachments
- **Limitations:** These mixers come with a capacity chart and if exceeding or constantly running at the capacity, they will have a much shorter life span.
- **Great for Restaurants, Bakeries, Cafes, Hotels and more.**

SPIRAL MIXERS

- **Dough Mixer**, great for all kinds of varieties of dough. Pizza, Bagel, Bread, etc.
- **Mixer Size** is generally by Flour or Dough weight.
- **2 Speed Setting**, which is great for developing your dough.
- **First Speed** helps bring the mix together into a consistent mass
- **Second Speed** develops the gluten structure of the dough.
- **Accessories:** These mixers come with a dough hook and attached bowl. Some models come with a removable bowl.
- **Limitations:** These mixers are only meant for dough and do not come with an accessory hub for attachments.
- **Great for Bakeries & Pizza Shops.**



DOUGH XPRESS

HIX® CORPORATION COMMERCIAL FOOD EQUIPMENT DIVISION

doughxpress.com • sales@doughxpress.com

800-835-0606

PLANETARY DOUGH MIXERS



DXP-PM20A 20 Qt. Counter Top Mixer

ITEM # 10998

Electrical: 120v / 60 Hz – 1Ph – 5-15P NEMA plug

Dimensions: 21.4"W X 30.6"H X 22.7"D

Weight: 124.6 lbs / Shipping 150 lbs

Optional: Vegetable cutter attachment with blades for shredding



DXP-PM020 20 Qt. Mixer

ITEM # 10997

Electrical: 110v / 60 Hz – 375 watts – 8 Amps – 1Ph – 5-15P NEMA plug

Dimensions: 20"W X 33"H X 23"D

Weight: 216 lbs / Shipping 276 lbs

Optional: Vegetable cutter attachment with blades for shredding



DXP-PM030 30 Qt. Mixer

ITEM # 10999

Electrical: 110v / 60 Hz – 1760 watts – 16 Amps – 1Ph – 5-20P NEMA plug

Dimensions: 22"W X 44"H X 25"D

Weight: 407 lbs / Shipping 476 lbs

Optional: Vegetable cutter attachment with blades for shredding



DXP-PM040 40 Qt. Mixer

ITEM # 11000

Electrical: 220v / 60 Hz – 1125 watts – 12 Amps – 1Ph

Dimensions: 26"W X 49"H X 28"D

Weight: 451 lbs / Shipping 520 lbs

Optional: Vegetable cutter attachment with blades for shredding



DXP-PM060 60 Qt. Mixer

ITEM # 11001

Electrical: 220v / 60 Hz – 2250 watts – 24 Amps – 1Ph

Dimensions: 28"W X 57"H X 41"D

Weight: 1003 lbs / Shipping 1176 lbs

Optional: Vegetable cutter attachment with blades for shredding



DXP-PM60B 60 Qt. Belt Driven Mixer

ITEM # 11002

Electrical: 220v / 60 Hz – 1500 watts – 24 Amps – 1Ph

Dimensions: 28"W X 57"H X 41"D

Weight: 1003 lbs / Shipping 1176 lbs

Optional: Vegetable cutter attachment with blades for shredding

SPIRAL DOUGH MIXERS



DXP-SM20 TO DXP-SM80

30, 50, 70, 80, 100, 120 Qt. Spiral Mixers

ITEM # , 11003-11008

Call for exact model specifications



DOUGH DIVIDERS & ROUNDERS



DX-BMIH Manual Bench Divider

ITEM # 70933

Electrical: NONE

Dimensions: 18 1/2"W X 38 1/4"H X 14"D

Weight: Divider 80 lbs / Shipping 88 lbs

Optional: equipment stand, interchangeable divider head assemblies – 36 part, 18 part, 9 part



DXP-DBR03 Dough Rounder

ITEM # 10989

Electrical: 115v / 60 Hz – 370 watts – 7 Amps – 1Ph – 5-15P NEMA plug

Dimensions: 34"W X 23.5"H X 34"D

Weight: Rounder 135 lbs / Shipping 195 lbs

Production: Rounding range: 2.5 - 42 oz.

Output: 42 oz.: 251 dough balls/hr.
2.5 oz.: 564 dough balls/hr.



DXP-DD003 Auto Divider/Rounder

ITEM # 11035

Electrical: 115v / 60 Hz – 1120 watts – 15 Amps – 1Ph – 5-15P NEMA plug

Dimensions: 28.5"W X 63.5"H X 34"D

Weight: Divider 474 lbs / Shipping 550 lbs

Production: Dividing range: 6.5 - 19 oz.



DX-JN Auto Floor Divider/Rounder

ITEM # 70928

Electrical: 208-230v / 60 Hz – 3P 3/4 h.p. – 10 Amps

Dimensions: 26 13/16"W X 81 1/2"H X 22"D

Weight: Divider 449 lbs / Shipping 493 lbs

Optional: 120v / 50 Hz / 1P, interchangeable divider head assemblies – 36 part, 18 part, 9 part, 6 part



DXP-DBR3L DXP-DBR03 w/ Legs

ITEM # 10994

Electrical: 115v / 60 Hz – 370 watts – 7 Amps – 1Ph – 5-15P NEMA plug

Dimensions: 34"W X 45.3"H X 34"D

Weight: Divider 163 lbs / Shipping 219 lbs

Production: Rounding range: 2.5 - 42 oz.

Output: 42 oz.: 251 dough balls/hr.
2.5 oz.: 564 dough balls/hr.



DXP-DD005 Auto Divider/Rounder

ITEM # 10993

Electrical: 115v / 60 Hz – 1120 watts – 13 Amps – 1Ph – 5-15P NEMA plug

Dimensions: 28.5"W X 63.5"H X 34"D

Weight: Divider 474 lbs / Shipping 550 lbs

Production: Dividing range: 6.5 - 19 oz.



DXP-SH-502 Dough Rounder

ITEM # 50222

Electrical: 110v / 60 Hz – 1/2 h.p. – 10 Amps

Dimensions: 29"W X 26"H X 20"D

Weight: Rounder 115 lbs / Shipping 150 lbs

Output: 700 - 900 dough balls/hr

BUN & BAGEL SLICER



DXSM-270 Bread Slicer

ITEM # 70937

Electrical: 115v / 60 Hz – 1725 rpm – 8.7 Amps

Dimensions: 18-20 7/8"W X 24 1/2"H X 34"D

Weight: Slicer 75 lbs / Shipping 102 lbs

Optional: 220-240V / 50 Hz – 1425 rpm – 4.8 Amps, extra cutting blades

GRAVITY BREAD SLICER



DXP-GF001 Gravity Feed Bread

ITEM # 10996

Electrical: 120v / 60 Hz – 1ph – 5-15P NEMA plug

Dimensions: 30"W X 32"H X 26"D

Weight: Slicer 165 lbs / Shipping 190 lbs

Optional: six cutting blades available (7/16", 1/2", 9/16", 5/8", 3/4", 1"), bread bagger, last loaf pusher

WARMING DISPLAY CABINETS



DXP-PW418 18" Pizza Warmer

ITEM # 11033

Electrical: 120v / 60 Hz – 15 Amps – 1Ph – 1700W - 5-15P NEMA plug

Dimensions: 25 1/2"W X 27 3/4"H X 23 3/4"D

Weight: 71 lbs / Shipping 78lbs



DXP-DW18 18" Display Cabinet

ITEM # 11031

Electrical: 120v / 60 Hz – 7.2 Amps – 1Ph – 786W - 5-15P NEMA plug

Shelf Size: 15.4"W X 13.3"D

Dimensions: 18"W X 30.9"H X 17.8"D

Weight: 48.5 lbs / Shipping 50.5 lbs



DXP-DW25 25" Display Cabinet

ITEM # 11034

Electrical: 110v / 60 Hz – 9.5 Amps – 1Ph – 1050W - 5-15P NEMA plug

Shelf Size: 22.6"W X 13.3"D

Dimensions: 25.5"W X 30.9"H X 19"D

Weight: 59.5 lbs / Shipping 61.5 lbs



DXP-HGGO1 Self Serve Display Case

ITEM # 11030

Electrical: 120v / 60 Hz – 10 Amps – 1Ph – 1160W - 5-15P NEMA plug

Dimensions: 31.5"W X 27.2"H X 27.6"D

Weight: 90.5 lbs / Shipping 97 lbs



DXP-TSC14 14" Display Case

ITEM # 11038

Electrical: 120v / 60 Hz – 7.1 Amps – 1Ph – 800W - 5-15P NEMA plug

Dimensions: 14"W X 26.1"H X 19.1"D

Weight: 45 lbs / Shipping 60 lbs

Shelf Size: Top: 11.4"W X 11.3"D
Middle: 11.4"W X 12.4"D
Bottom: 11.4"W X 13.7"D



DXP-TSC27 27" Display Case

ITEM # 11039

Electrical: 120v / 60 Hz – 9 Amps – 1Ph – 1000W - 5-15P NEMA plug

Dimensions: 27"W X 26.1"H X 19.1"D

Weight: 74 lbs / Shipping 90 lbs

Shelf Size: Top: 24.4"W X 11"D
Middle: 24.4"W X 12"D
Bottom: 24.4"W X 13.6"D



DXP-TSC36 36" Display Cabinet

ITEM # 11040

Electrical: 120v / 60 Hz – 9.4 Amps – 1Ph – 1100W - 5-15P NEMA plug

Dimensions: 36"W X 26.1"H X 19.1"D

Weight: 92 lbs / Shipping 120 lbs

Shelf Size: Top: 33.7"W X 11.3"D
Middle: 33.7"W X 12.4"D
Bottom: 33.7"W X 13.6"D



DXP-TSC48 48" Display Cabinet

ITEM # 11041

Electrical: 120v / 60 Hz – 12.5 Amps – 1Ph – 1500W - 5-15P NEMA plug

Dimensions: 48"W X 26.1"H X 19.1"D

Weight: 118 lbs / Shipping 150 lbs

Shelf Size: Top: 45.7"W X 11"D
Middle: 45.7"W X 12.4"D
Bottom: 45.7"W X 13.6"D



REFRIGERATED DISPLAY CASES



DXP-RCDO1 Single Door Refrigerated Display Case

ITEM # 11042

Electrical: 110v / 60 Hz – 1Ph – 180W- 5-15P NEMA plug

Dimensions: 16"W X 38.5"H X 16.75"D

Weight: 80 lbs / Shipping 86 lbs

Refrigerant: R290

Shelf Size: 15"W X 13.5"D



DXP-RCDO2 Double Door Refrigerated Display Case

ITEM # 11043

Electrical: 110v / 60 Hz – 1Ph – 180W- 5-15P NEMA plug

Dimensions: 16.75"W X 38.5"H X 16.75"D

Weight: 80 lbs / Shipping 86 lbs

Refrigerant: R290

Shelf Size: 14.1"W X 12.4"D

With LED Lighting • PASS THRU DOUBLE DOOR



DXP-REF28 Refrigerated Display Case

ITEM # 11044

Electrical: 120v / 60 Hz – 1Ph – 160W- 5-15P NEMA plug

Dimensions: 27.6"W X 27"H X 22.5"D

Weight: 141 lbs / Shipping 146 lbs

Refrigerant: R290

Shelf Size: Top: 25"W X 13.25"D • Bottom: 25"W X 14.5"D

With LED Lighting



DXP-REF35 Refrigerated Display Case

ITEM # 11046

Electrical: 120v / 60 Hz – 1Ph – 160W- 5-15P NEMA plug

Dimensions: 35.4"W X 27"H X 22.5"D

Weight: 156 lbs / Shipping 162 lbs

Refrigerant: R290

Shelf Size: Top: 32"W X 13.25"D • Bottom: 32"W X 14.5"D

With LED Lighting

DXP-RCD Counter-top Refrigerated Display Case

The counter-top cases are great for Restaurants, Cafés, Cafeterias, Hotels and more. These cases will help you increase impulse sales with its brilliant space saving design and 360° product view. These display cases feature 4 glass sides, lit with internal LED lighting, 3 adjustable chrome plated shelves and a digital control panel.





RELEASE AGENT

16 ounces

1 (BOTTLE) ITEM # 70075

1 (CASE OF 4) ITEM # 70962

SHIPPING 70962: 7"x10"x7"-6lbs

One 16 oz. bottle of high heat release agent for coating platens to create a nonstick surface. Available in any quantity or in a case of 4.



STORAGE TUB

2 quarts

1 (TUB) ITEM # 64489

1 (CASE OF 12) ITEM # 70961

SHIPPING 70961: 14"x8"x8"-3lbs

One 2 qt. dough ball storage tub with lid. Available in any quantity or in a case of 12.



DXDC-5

1 (CART W/TRAYS) ITEM # 65532

1 (CART ONLY) ITEM # 64483

SHIPPING 65532: 29"x23"x55"-69lbs

SHIPPING 64483: 29"x23"x55"-31lbs

Dough ball storage cart with trays and 63 tubs included. Also available as cart only, without trays or tubs.



STORAGE CART TUB TRAY

1 (TRAY) ITEM # 64475

SHIPPING: TBD

Replacement removable trays to store dough ball tubs on DXDC-5 carts. Purchase individually.



TXC-3

Compatible with all DX, TX, & D-TX Series equipment (hardware included w/machine). DM, DMS & TXM models require additional mounting hardware (see cart mounts below)

ITEM # 70895

SHIPPING: 29"x23"x24"-50lbs

Equipment cart with racks slides, compatible with standard 18" x 26" trays.



DXC-3

Compatible with all DX, TX, & D-TX Series equipment (hardware included w/machine). DM, DMS & TXM models require additional mounting hardware (see cart mounts below)

ITEM # 64041

SHIPPING: 22"x20"x31"-42lbs

25" Equipment cart only, standard height.



DXC-3AC + COMPRESSOR

Best paired with Air models of DX, TX, & D-TX Series equipment.

ITEM # 60591

SHIPPING: 22"x20"x31"-73lbs

25" Equipment cart with compressor housing and silent air compressor, standard height. (air line fittings and in-line water trap not included)



SILENT AIR COMPRESSOR

Air compressor required for doughXpress® air driven equipment.

ITEM # 65591

SHIPPING: 23"x23"x6"-44lbs

Compact silent air compressor for use with any doughXpress® air driven dough press. (air line fittings and in-line water trap not included)



DXP-INTERCHANGEABLE PLATENS

Compatible with DX Series equipment.

8" ITEM # 8607057

10" ITEM # 8607056

12" ITEM # 8607055

14" ITEM # 8607054

16" ITEM # 8607053

17" ITEM # 8607052

SHIPPING: 19"x19"x4"-15lbs for the largest platen

Interchangeable lower platen molds allow for quick and easy switches between crust sizes. Each platen has a built in groove to form a consistent crust edge every time.



DXP-PR

Compatible with DX Series equipment.

ITEM # 8607067

SHIPPING: 19"x15"x19"-23lbs

Conveniently store and access additional size platens easily with this 5 tier platen rack.



Compatible with all DM, DMS, & D-TX Series equipment.

*do not use with non-stick fluoropolymer (xylan) coated platens

DXP-DOUGH RINGS

10" ITEM # 8621072

12" ITEM # 8621092

14" ITEM # 8621093

SHIPPING: 19"x19"x4"-8lbs

Lower platen mold rings for 10", 12" or 14" pizza sizes*.



CART MOUNT

Required to attach all DM-18, DM-18NH, & TXM-20 equipment to carts.

ITEM # 860052

SHIPPING: 22"x22"x10"-TBA

Easy bolt on mount/adaptor for equipment to be attached to the above carts.



CART MOUNT

Required to attach all DMS Series equipment to carts.

ITEM # 71021

SHIPPING: 7"x7"x7"-TBA

Easy bolt on mount/adaptor for equipment to be attached to the above carts.



HIX® CORPORATION COMMERCIAL FOOD EQUIPMENT DIVISIONS



doughxpress.com

sales@doughxpress.com

800-835-0606



All Pricing & Specifications subject to change without notice.

All Items will be subject to a minimum 25% restocking fee. Claims for return or allowances must be made within 30 days of invoice date. All equipment must be unused with original packaging in new condition and is subject to inspection upon return. Purchaser is responsible for return shipment. Contact sales with questions regarding return of new items.

HIX® Corporation & doughXpress® recommends all equipment is installed with surge protection and in a climate-controlled environment for best results.

